

Claims

1. A process for the extraction of lipids (including fatty acids) from animal solids comprising mixing said solids with a solvent capable of dissolving lipids therefrom to form a solvent extract, removing solvent from said extract by nanofiltration to produce a concentrated lipid extract and recovered solvent, and removing further solvent from the concentrated extract to leave extracted lipids.
2. A process as claimed in Claim 1, wherein said animal solids are dried animal flesh.
3. A process as claimed in Claim 2, wherein said animal solids are freeze dried animal flesh.
4. A process as claimed in Claim 3, wherein said animal solids are powdered, freeze dried or fresh meat of green lipped mussel (*Perna canaliculus*).
5. A process as claimed in any preceding claim, wherein the solvent is acetone, hexane or ethyl acetate.
6. A process as claimed in any preceding claim, wherein the nanofiltration is conducted using a nanofiltration material having a cut off for normal alkanes dissolved in toluene giving 90% rejection at 300 Da or below.
7. A process as claimed in Claim 6, wherein said cut off is above 100 Da.
8. A process as claimed in any preceding claim, wherein said removing of further solvent is conducted by evaporation.
9. A process as claimed in Claim 8, wherein said evaporation is conducted by rotary evaporation.

10. A process as claimed in Claim 9, wherein the rotary evaporation is conducted at a temperature of at or below ambient.
11. A process as claimed in Claim 10, wherein the rotary evaporation is conducted at a
5 temperature of at or below 20 °C.